

# Home and Farm

## A Handy Kitchen.

The other day we went into a model kitchen. Between it and the dining-room a small passage served as a closet, and also to keep all odds of the kitchen from reaching the dining-table. On one side of the kitchen was a large range, beyond that a sink with hot and cold water leading into it, and a waste pipe from it. At the end of the room, between two windows, screened to prevent the ingress of flies, stood a long work-table with a series of drawers. On the other side of the room were two stationary sinks, each furnished for hot and cold water, and a discharge pipe. Hinged covers made an ironing table, and a small sink.

Just beyond the sink a door opened into the pantry, a room four by ten, with a window, a shelf running round three sides of it, wide and high enough to cover barrels of flour, sugar and meal.

At one end of the space beneath this shelf was filled with deep drawers for towels, table-cloths, the ironing board, starch and bluing, each in appropriate place. The housewife needed but to step in there and find everything at hand necessary to prepare food for the table. No running upstairs for meal and flour, no laboring for meat and bread, or pies, or cakes, or pans were close by; coffee in neat boxes at her elbow; spices, mill, with a little tin of soda, held the cup, was screwed over the window casing. What hardships are there in doing work in such a kitchen? Contrast it with another we toiled in once. China closet in one corner of a room, twenty-four by fourteen, dry sink and dark closet at the opposite end of the diagonal, stove mid-way, pump in an out house three steps down, and twenty five distant, steep pump ditto, four and meal in the kitchen chamber. By the time everything required to make bread, pies, cake was gotten together, our strength was quite gone, but the food had to be made and the wearisome task of putting everything in place gone through with.

The kitchen could have been made tolerable by cutting off a section including the sink and china closet, and window for a pantry, with shelves and drawers sufficient to contain everything needed in the kitchen. The waste pipe should have been put in the sink, the pump from both sinks and well set in the shelves near it, and then one could have worked there with comfort. An expenditure of a little industry, ingenuity and money would convert many an ill-planned, dismal kitchen into a cheerful, commodious room.

## A Remedy for Croup.

We have been interested in reading the following statement, made to us by an intelligent man. We give our readers the benefit of it, or, at least, give them the opportunity to test whether it has any benefit.

A remedy for croup was given me by a sister who heard it from Prof. Bronson, a physiological lecturer, since deceased.

"Let a healthy person fill his lungs with pure air, then slowly breathe up on the patient's chest, and chest, meeting at the top of the neck, and moving slowly down to the bottom of the windpipe. Repeat for a few minutes, and it will give relief in cases where all other means fail."

My boy was always subject to croup, came near dying with the rattling, noisy kind, at about eleven months old. I saved him with water and ever after prevented a serious attack by watchfulness and water. But when three years old, I let him play in the brook one warm, rainy day, and he took a severe cold and had a still kind of croup, the first and last time he ever had it. In spite of all I could do, he grew constantly worse, until he could only gasp and breathe with his head thrown back. We thought his last moment had come, when I thought of, and applied Bronson's remedy for a minute. When I stopped he looked up and said, "Do no again, mother, do," though he could not speak when I began. You may be assured that I did so again, and I believe it saved his life.—*James of Life.*

## To Graft Trees.

Grafting is a mode of propagation applicable to most sorts of trees and shrubs; but it is chiefly used for continuing varieties of fruit trees. A grafted tree consists of two parts, the scion and the stock; their union constitutes the graft. An authority on the subject says: "In the first place, I prepare the stock and the scion in the same way as for grafting with clay in the common way. I then take a long slip of India-rubber, three quarters of an inch broad, and the thickness of a farthing. I tie one end of this elastic ribbon with a thread, well prepared by rubbing with soap-maker's wax, to the stock, a little below where it is cut for being joined to the graft. I then make the joint as neatly as possible, and wrap it round with ribbon, taking due care to keep the India-rubber stretched, and to make it tight enough to prevent one-half of the branch from previous round, till the whole is covered. I then tie the top with a thread in the same manner that I tied the bottom, and the operation is finished. After grafting the tree in the usual way, and after it has been in the ground for a few days, nothing if done to them till they are completely set, when the India-rubber slips are taken off to be ready for the next year.—*English Paper.*

## Calving.

The proper treatment before calving is to keep the cow moderately well, neither too fat nor too lean; remember that she commonly has the double duty of giving milk and nourishing the unborn young; dry her some weeks before calving; let her bowels be kept moderately open; put her in a warm sheltered place, or house her; rather reduce her food; do not disturb when in labor, but let her have warm ground; avoid cold drinks. A pint of sound good ale in a little glass is an excellent cordial. A cordial is easily made by one ounce of caraway seeds, one ounce of aniseeds, a quarter of an ounce of ginger, powdered, two ounces of fennel seeds. Boil these in a pint and a half of beer for ten minutes, and administer when cold.

## Cutting Out.

There is a boy who thinks he was not "cut out for a farmer." Well, there is something in cutting out, but a great deal more in making up. Ask the tailor if he is not in the power of a careless, clumsy workman to spoil the most skillful cutting. Some men are specially fitted for some special work, as were the great masters of art; and the Lord never wastes material by giving to all the same gifts, since there is an endless variety of work to be done in the world. The marble must be hewn from the quarry, and the iron track laid over valley and mountain, before the sculptor can give lasting shape to his beautiful design. The inventor brings into play the work of his genius. And one kind of work may be just as honorable as the other. As a general thing, our work comes to us without much seeking; and because we do not quite fancy it, or think we should like better to do something else, it is by no means certain that we are in the wrong place. It is right to try to find work that does please us, since that is what we shall be likely to do best; but never fancy you are too poorly cut out for a job you can not do well and honorably the honest work that is plainly laid upon you. It is not so much what you do, as how you do it. Ask any score of honorable men you know, and scarcely one will tell you he is doing what he fancied, or what he was a boy, he would do. As for my farmer boy, I am afraid he does not quite understand how much may go into the making of a good farmer; for, if you will notice, you will find people always think they are cut out for larger places, and not smaller. There is a good deal of hard work in farming, and boys sometimes get tired of the monotony of the work that falls to their lot, but work is work the world over, and nothing gives so great a variety as the farm. When the boy grows older, and learns how much science, and art, and philosophy have done for the farmer; what room there is for intelligent thought, for careful experiment, for skillful labor, he may change his mind, and conclude that a farmer's life is not so dull, as he once thought. He may, by a broad, generous spirit. So we say to him, don't trouble yourself a great deal about the cutting out, but be sure you do your best to make up the material that God put into you, so as to make an honest, upright, useful man; and, above all, never believe that the Lord cuts anybody out for a clerk, or a soldier, or an unskilful feller.—*Little Corporal.*

## Attend to the Animals.

Next to the family, the most important duty is to take care of the animals. There is a great deal of profit in it. Warmth is to a certain extent, equivalent to food. And, what is of far greater importance, it saves disease. It is sometimes said, when speaking on this subject, that corn or hay is a costly feed, but this does not tell half the story. When an animal is exposed to storms, and loses an excessive amount of heat, this has to be supplied from the food, or from fish or fat. And good meat, or butter, is certainly a very expensive feed to burn in the animal stove. Many farmers who think it a great waste to burn "body manure" in the house, allow their cows to burn butter in the barn-yard. This is precisely what thousands and tens of thousands of farmers do every winter. We suppose every reader can provide some shelter for his animals—if it is nothing more than a shed of ever green-branches or corn-stalks.

## Cow Stables.

I will give your readers my experience in making stable floors for milk cows. In stabling milk cows in the winter, their bags are often beseamed and consequently it is a dirty job to milk, hence I have often thought that I would rather do without milk in winter. But early last winter I went to work and overhauled my stable floor, and related it as follows:—Raising it two inches from the manger, far enough back for the cows to stand on, having a fall of two inches immediately behind the cows to the outside of the stall. In so doing, the droppings mostly fall on the floor that has the fall of two inches, and when cows lie down, they lie on the raised floor and their bags are usually clean. The length of the plank on the raised part should be varied from four to five feet according to size of cows.

## Frozen Apples.

It is not an unusual thing for apples to freeze after they are gathered, especially when they are for a time kept in an out building, as is the custom of many farmers storing them in the cellar. But it is not generally known that apples are not injured from being frozen, provided they are kept in a dark place where they will thaw gradually. Frozen apples lying in heaps in out buildings should be properly covered to confine the air and prevent the light, until the frost is out of them; besides this, when it can be done, the room should be darkened, or what would be better, remove them to a dark cellar in which the temperature is six or more degrees below freezing. We say six degrees because sound apples not yet mature will thaw out at a temperature less than this. But wherever they are kept the frost should not be so extreme as to suddenly, nor must the light be allowed to strike them while they are thawing; likewise a frozen apple from some cause or other, undisturbed, or what would be better, undisturbed, if thawed out in the dark, will remain plump and sound, while thawed in the light, even though the sun should not shine on them, they will afterward be soft and spoiled.

## How to set Hens.

The nests of setters should be made at bottom of damp earth packed to a concave shape, but it is not necessary to place them upon the ground, or to sprinkle the eggs with water, if this rule is followed. It is proper that the eggs should be in some way exposed to moderate dampness during incubation, as otherwise too much of the water in their composition evaporates. An elevated box furnished with nothing but dry litter is not suitable. Cover the earth with straw, bruised until pliable and broken short. Long straw is apt to become entangled with the feet of the hen, causing breakage of eggs. It should not, however, be cut by a machine, because the sharp end of the pieces will come in contact with the skin of the hen, or that of the delicate chickens. In very cold weather, line the nest with feathers. We have successfully hatched eggs by preparing a nest, in a room where during part of the time of incubation the temperature was below zero. Set hens in a large number at a time, having kept some of them upon artificial eggs till all are ready.

## In measuring an acre by yard.

The Massachusetts Society for promoting agriculture will award, on the first of March next, two prizes of \$300 and \$200 respectively to the best establishments in the state for the culture of fishes for food.

## Fire and Rain.

The atmosphere surrounding the earth contains, as everybody knows, a certain quantity of humidity or watery vapor, supplied by evaporation from the ocean, which is either held in a visible solution in the upper air, or collected visibly in clouds, when it descends in cold weather in the shape of hail and snow, or in warmer weather as rain. When a wide column of air (such, for instance, as a column of air coexistent with the circumference of a large city) is from any cause more freely heated than the surrounding atmosphere, it begins, in consequence of the diminution of its specific gravity, to ascend into space. The colder air immediately rushes in from all points of the compass to fill up the vacuum, and coming in contact with the heat below precipitates in rain the moisture which it previously held in solution. Thus the winds that blow furiously over the unhappy city of Chicago, and the rain that fall in such copious torrents, were produced by the immensity of the conflagration. It has often been remarked by historians and philosophers that great battles by sea and land are invariably followed or interrupted by heavy rains. It was not so in ancient times when men fought hand to hand with sword and spear and armies discharged their arrows as each other; but when vast quantities of gunpowder are exploded, either at sea or on shore, and great heat generated over a large space occupied by the combusting rain descends with the certainty of cause and effect.

## In like manner, and for a similar reason, rain in such great and peevish cities as London, Manchester and Glasgow, is always more frequent and more copious than in the rural districts twenty or thirty miles beyond. The thousands and tens of thousands of chimneys of dwelling-houses—and the tall chimneys of factories—that pour not only smoke but heat into the atmosphere, produce the rain, from which the more sparsely peopled villages and towns beyond the reach of the abundant calorific air, comparatively free. The tall chimneys of cotton mills, foundries and other factories with which most of our large cities abound, set on a smaller scale the part played by mountains in the economy of nature. The mountain tops receive and discharge electricity, and the electricity precipitates from the clouds the moisture which they contain.—*All the Year Round.*

## Decrease of Pasture Lands.

Mr. Mechi, writing on this subject, says: "Despite the outcry against breaking up poor pasture land, its doom is sealed. It is a mere question of time, for mighty and cheap steam will enable farmers to offer a much greater rent than poor pasture can afford to pay. Pasture must have greatly decreased in this country, for I find the following remark in the history of our agriculture relative to the period prior to 1400: 'The proportion of pasture land to arable gradually decreased, but was still as 20 to 1.' Now it is barely 1 for 1. I also see it recorded that in 1400, the Abbot of Bury, in Suffolk, let eighteen acres of pasture on a lease of eighty years at 4d per acre. This was before the discovery and conquest of South America by the Spaniards and Portuguese, which flooded Europe with gold and silver, and increased the price (if not the value) of land and its productions 500 per cent. There exists a mistaken belief that grass land is the main or only source of our meat supply; much more meat may be, and is, in fact, produced on our arable land by means of root and green crops, and by the consumption of cake and corn, the result being also a large produce of wheat and barley or human use. No doubt the change from pasture to arable will necessitate a great additional investment of capital on the part of both landlord and tenant; but this should be a source of congratulation, for our large surplus population and capital would find profitable employment at home, instead of being sent to foreign countries to enable them to grow food for us which we might produce here. The average capital of British agriculture is about five pounds per acre. That will be multiplied by four when we have arable land, our own steam machines, and plenty of live stock. I know many farmers who have a capital varying from 20 pounds to 30 pounds per acre."

## Texas the Great Cattle Ground.

Texas is truly the cattle live of North America. While New York, with her 4,000,000 inhabitants and her settlements two and a half centuries old, has 748,000 oxen and stock cattle; while Pennsylvania, with more than 3,000,000 people, has 221,000 cattle; while Ohio, with 3,000,000 people, has 748,000 cattle; while Illinois, with 2,800,000 people, has 867,000 cattle; and while Iowa, with 1,200,000 people, has 638,000 cattle—Texas, and forty years of age, and with her 500,000 people, has 2,000,000 head of oxen and other cattle, exclusive of cows, in 1867, as shown by the returns of county assessors. In 1870, allowing for the difference between the actual number of cattle owned and the number returned for taxation, there must be fully 3,000,000 head of oxen and stock cattle. This exclusive of cows, which at the same time were reported at 600,000 head. In 1872 they must number 3,800,000, making a grand total of 3,800,000 head of cattle in Texas. One-fourth of these are beefs, one-fourth are cows and the other two-fourths are yearlings and two-year-olds. There would, therefore, be 1,900,000 beefs, 950,000 cows and 1,000,000 young cattle. There are annually raised and banded 750,000 calves.

## Pasture for Horses.

Winter or summer, except in stormy times there is no so comfortable a place for cold or tired horses as a good pasture lot. To tie up a tired horse at night in a narrow cell with a plank floor to stand on is a species of cruelty that civilization ought to be ashamed of. If the poor animal must be confined like a convict in a dun, for pity's sake let him have his head and give him at least twelve feet square with a soft, dry floor to stand on or lie on. In the large cities there is more in money than horses; but on the farm there is no excuse for such economy. Ask the horse what he wants and he will tell you that a place where he can walk around, lie down and stretch his tired limbs and roll over from one side to the other, give him more ease and comfort after a day of hard work, than the most costly plank stall, with all its companions of carry comb, stiff leather brushes, rubber clothes and dexterous hostlers that can be produced.

## Cure of Rheumatism in Horses.

The Scientific American prints this note from a correspondent: I give you the following recipe for rheumatism in horses; and I will preface it by saying that I am indebted to an Englishman (Mr. R. Jackson) for the same; also, that I have used the recipe upon my horse (whose age is fifteen years) with perfect success—driving him fully twelve miles, in all sorts of weather (thermometer from 10 deg below 0 Fahrenheit in the winter to 104 deg in the shade, in the summer) rain or snow. About two months ago he was so stiff he could not walk; now he is as active as a yearling. The recipe is:—Crude cod oil, one pint, strong vinegar, one-half pint; turpentine, one-half pint; mixed and well shaken. To be rubbed morning and night.

## Carbolic Acid Paper.

Carbolic acid paper, which is now much used for packing fresh meats for the purpose of preserving them, is made by mixing the parts of stearine at a gentle heat, and then stirring it roughly with two parts of carbolic acid; after which five parts of melted paraffine are to be added. The whole is to be well stirred together until it cools; after which it is melted and applied with a brush to the paper, in the same way as in preparing the waxed paper, so much in use for wrapping various articles.

## Drinking at Meals.

In the use of liquids as of solid food, desire is the best guide. We should drink when we are thirsty, and as we are usually thirsty at meals, especially when our food contains little water, we should drink with freedom, and usually to the full extent of the desire.

## Disinfecting.

Disinfecting is a process by which the germs of disease are destroyed. It is a very important part of hygiene, and is especially necessary in the case of contagious diseases. There are many different methods of disinfecting, and the choice of method depends upon the nature of the disease and the circumstances of the case. Some of the most common methods are the use of chlorine, carbolic acid, and formaldehyde.

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Third,

In the Hat & Cap department, which is

Fourth,

In the Hat & Cap department, which is

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THIS UNDERSIGNED has been duly appointed administrator of the estate of John C. Hancock, deceased, and will give notice of the sale of the real estate of said estate, to be held at the court house in Findlay, Ohio, on the 10th day of January, 1872, at 10 o'clock A.M.

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# The Fall and Winter Campaign.

